



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

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Health Operations Administrator

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Routine Food Reinspection #1

Soulfully Done, LLC
Henry & Bobbies Bungalow Restaurant #2
7272 N 76th St
Milwaukee, WI

3/24/2014

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$213.00

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
CDC Risk Violation(s):	0	

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
6-301.12	Cookline hand sink did not have any paper towels. Provide single service toweling for all handsinks COS.	3/31/2014
7-202.12	Insufficient bleach in the wiping cloth bucket and in the sanitizer sink. Buy chlorine test strips to check levels. Discontinue mixing soap and bleach in the same bucket. All toxic materials must be used following the manufacturers directions.	3/31/2014

Good Practice Violation(s): 2

Total Violations: 2

Notes:

No paper towels or soap at the kitchen hand sink.
Bleach buckets were all 200+ppm. Buy test strips and use the correct amount of 100ppm bleach. Train staff.

On 3/24/2014, I served these orders upon Soulfully Done, LLC by leaving this report with

Inspector Signature (Inspector ID:84)

Est. # 823541

Operator Signature

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